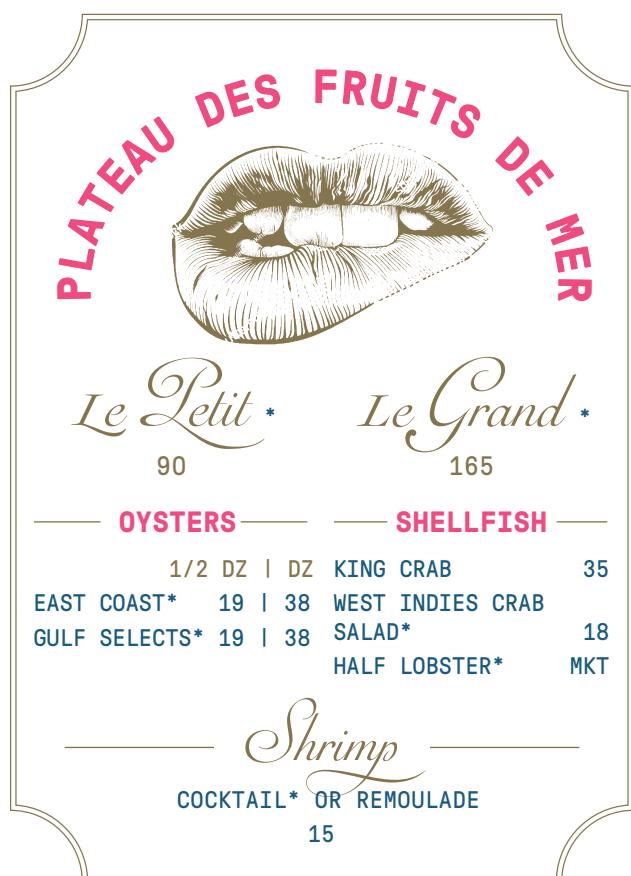


HORS D'OEUVRES

ONION SOUP GRATINÉE	14
STEAK TARTAR	16
mustard, capers, shallots	
OCTOPUS VINAIGRETTE	20
citrus, roasted peppers, fresh herbs	
FOIE GRAS TORCHON	17
riesling poached pears, brioche	
OYSTERS EN PERSEILLADE	14
preserved lemon, butter	
LOBSTER TARTINE	21
caviar, brioche, tarragon emulsion	
TUNA NICOISE SALAD	12 18
confit yellowfin tuna, chilled green beans, tomatoes, soft boiled eggs with crisp lettuce & nicoise olives	
BONE MARROW BORDELAISE	13
sea salt, pommes puree	
CRUDITÉ	14
chilled select vegetables, sauce verte, romesco	
SALAD MAISON	6 10
crisp lettuces, dressed in red wine vinaigrette & fresh herbs	



PLATS DU JOUR

MONDAY

KING CRAB
35

TUESDAY

LOBSTER RAVIOLI
26

WEDNESDAY

COQ AU VIN
24

THURSDAY

BRAISED LAMB SHANK
26

FRIDAY

BOUILLABAISSE
30

SATURDAY

PRIME RIB AU JUS
38

SUNDAY

FRENCH DIP
18



ENTRÉES LE BOEUF GRAS

JUSTINE BURGER	18
grilled peppercorn crusted patty, brioche bun, emmentaler, arugula, frites add foie gras torchon +\$1 supplement	
ENTRECOTE DE BOEUF	35
14 oz prime ribeye, maitre d'hotel butter, frites	
PETITE FILET AU POIVRE	42
6 oz filet mignon, peppercorn crusted, cognac pan sauce, frites	
MOROCCAN SPICED SHORT RIB	28
ras-al-hanout, chermoula, frites	
COTE DE BOEUF (FOR TWO OR THREE)	135
40 oz bone-in USDA prime ribeye, sauce bearnaise, frites	

TROUT AMANDINE	MKT
sautéed gulf fish, toasted almond brown butter, haricots vert	
GULF SHRIMP EN PAPILLOTTE	24
artichokes barigoule, lemon, saffron	
GRILLED YELLOWFIN TUNA	34
boulangere potatoes, bordelaise	
DUCK CONFIT	28
white beans, braised pork shoulder	
CROQUE MONSIEUR	15
parisian ham, emmental, sauce mornay, brioche, petite salad	
POULET PANÉ	21
duck fat fried chicken paillard, frisée salad, lemon, remoulade	
MOULES FRITES	22
à la marinère, house dijonaise	

SIDES • 9

POMMES FRITES		SAUTÉED MUSHROOMS
HARICOTS VERTS		SPINACH GRATIN
POMME PURÉE		



